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A Book of BEVERAGES



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A Book of Beverages

A Book of *BEVERAGES*

Being *Recipes* ſecured from thoſe *Houſewives* moſt *Notable* for their *Skill* in the *Preparation* of *Choice & Delectable Beverages* for *Winter Nights* and *Summer Noons*

He that drinks his Cyder *alone, let him catch his* Horse *alone.* POOR RICHARD (1744)

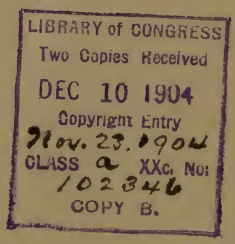


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Some Early American
BEVERAGES

Flip

KEEP grated Ginger and Nutmeg with a fine dried Lemon Peel, rubbed together, in a mortar. To make a quart of Flip: Put the Ale on the fire to warm and beat up three or four Eggs with four ounces of moist Sugar, a teaspoonful of grated Nutmeg or Ginger, and a quartern of good old Rum or Brandy. When the Ale is near to boil put it into one pitcher and the Rum and Eggs, etc., into another; turn it from one pitcher to another till it is as smooth as cream. To heat plunge in red-hot Loggerhead or Poker.

N.B. This quantity I styled "One Yard of Flannel."

Obs. *The above is given in the words of the Publican who gave us the Receipt.*
N.B. *Cider was frequently used instead of Ale.*

Ratafia

TWO ounces of Peach and Apricot Kernels. Blanch, put in bottle and nearly fill with Brandy. Dissolve half a pound of Loaf Sugar in a cup of cold Water, and in about a month add to Brandy after it has been strained from Kernels. Strain and bottle.

Lamb's Woole

HEAT one pint of good Ale, add Sugar and Nutmeg to taste, Lemon Peel and a pinch of Cloves and Ginger. Put in a bowl with three Apples roasted and sliced, and three pieces of Toast. Serve very hot as a "nightcap."

To Make Cherry Wine

SIX pounds of Cherrys.
Three pounds of Sugar.
Three quarts of Water.

Your Cherrys being stalk'd, ston'd and well broke; mix all together and put into your Cask. Let it be well shake'd together every day for a week or ten dayes, then stop it up very close and let it stand a quarter of a year, then you may bottle it. Weigh your Cherries before they are stalk'd. [*Judge Sewall*, 1712]

Switchels

ONE teaspoonful of dry Ginger.
One cup of Molasses.
One half cup of Vinegar.
Three or four quarts of cold Water.

Rub Ginger drop by drop into the Molasses. Add Vinegar and Water. Stir well, and ice.

[*Mrs. Andrew B. Barnard*]

Mead

TEN gallons of Water.
Two gallons of Honey.
One handful of Raced Ginger.

Then take two Lemons, cut them in pieces and put them into it. Boil it very well, keep it skimming; let it stand all night in the same vessel you boil it in. The next morning barrel it with Barm. About a month after you may bottle it.

Orgeat

TAKE six ounces of Sweet and one dozen Bitter Almonds; pound them very fine and mix one quart of Water with them, strain it through a lawn sieve and put one gill of Orange Flower Water to it, and it is fit for use.

Sack Posset

PUT three quarters of a pound of White Sugar into a pint of Canary Wine. Strain into this the beaten whites and yolks of fifteen Eggs. Place over fire until scalding hot. Add one quart of boiling Milk with a little grated Nutmeg. In pouring Milk into Eggs and Wine, hold hand very high and stir constantly. Set before fire one half hour.

WEDDING AND CHRISTENING DRINK

Spruce Beer

THREE gallons of Water of blood warmth.
Three half pints of Molasses.
One tablespoonful of Essence of Spruce.
One tablespoonful of Ginger.
One gill of Yeast.

Mix together; let it stand over night and bottle in the morning. It will be fit to drink in twenty-four hours.

OLD SALEM RECEIPT

[*Mrs. Charles H. Masury, State Regent of Massachusetts, Daughters of the American Revolution*]

Cherry Bounce

PUT the Cherries, having cracked the stones, in a demijohn. Fill with Whiskey and one pound and a half of Loaf Sugar to each gallon of Whiskey. Let stand three or four months, shaking frequently.

Sarsaparilla Mead

THREE pounds of Sugar.
Five gills of Molasses.
Four ounces of Tartaric Acid.
Three pints of Water.
One ounce Essence of Sassafras.

Heat very hot in a brass kettle, but do not boil. When cold, add Essence.

OLD NANTUCKET RECEIPT

Syllabub

PLACE in a large bowl a quart of strong Ale or Beer, grate in a little Nutmeg and sweeten with Sugar. Milk the cow rapidly into the bowl to raise a good froth. Let it stand an hour, and serve. Wine or Cyder may be used instead of Ale.

Caudle Cup

OFFERED to callers on the arrival of Baby.

One pint of thin Oatmeal Gruel.
Yolk of one Egg.
One wineglass of Sherry.
Four lumps of Sugar.

Serve hot with grated Nutmeg on top.

Bully Dawson's Punch

"SUGAR, twelve tolerable lumps; hot Water, one pint; Lemons, two, the Juice and Peel; old Jamaica Rum, two gills; Brandy, one gill; Porter or Stout, half a gill; Arrack, a slight dash. I allow myself five minutes to make a bowl in the foregoing proportions, carefully stirring the mixture as I furnish the ingredients, until it actually foams; and then Kangaroos! how beautiful it is!"

[*Alice Morse Earle. Stage-Coach and Tavern Days*]

Three Old Family Punches

1

ONE pound of Loaf Sugar.
One cup of strong English Breakfast Tea, [hot.
Thin pared Rind of half an Orange.
Thin pared Rind of half a Lemon.

Infuse for three or four hours.

Two wineglasses of Old Medford Rum.
Two wineglasses of Brandy.
Two wineglasses of Whiskey.
Juice of three Oranges, large.
Juice of three Lemons, large.
One cup of chopped Pineapple.
One tumbler of Claret.
One pint bottle of Maraschino Cherries.
Two lumps of Ice as big as one's fist.

Let stand one half hour or more on Ice, and add a pint of Champagne the last thing before serving. [*Miss Louise Bigelow*]

2

FOUR cups of Old Rum.
Four cups of Sugar.
Four cups of best Green Tea.
Juice of twenty-four Lemons.

Let stand for four days, and strain.

[*Mrs. Lynde Sullivan*]

3

ONE pint of Green Tea, cold.
Juice of one dozen Lemons, sweetened to choice.
Three quarts of Claret.
One pint of Curaçoa.
One half pint of Medford Rum.
One quart of best Bourbon Whiskey.
One half pint of French Brandy.
One pint of Maraschino.

Put a small bag of Allspice and Clove in. Let stand three days and add garnish of sliced Orange, Lemon, Banana, fresh Cherries stoned, and Strawberries. Serve over block of Ice in large punch bowl. A little Mint bruised on the Ice is often used.

OLD WORCESTER FOURTH OF JULY RECEIPT

Mulled Wine

BOIL the spiceries (Cinnamon, Nutmeg grated, Cloves, and Mace) in any quantity approved, in a quarter-pint or better of Water; put to this a full pint of Port, with Sugar to taste. Mix it well. Serve hot with Toasts or Rusk.

Mulled Cider

HEAT Cider, Spice and Sugar to taste, and thicken with a very little moistened Flour.

OLD NANTUCKET RECEIPT

SYRUPS & Fruit Juices

General Rule for Syrups

USE only fresh Fruit. Mash with a wooden instrument. Let stand four days in a temperature of about 68° Fahrenheit. Strain through a jelly-bag. Add two cups of pounded Loaf Sugar to one cup of Juice. Keep at just below boiling point in a double boiler until the Sugar is entirely dissolved. Skim, cool, and bottle. *Blackberry*, *Cherry*, *Currant*, *Grape*, and *Raspberry* may be made in this way.

Sarsaparilla Syrup

TEN drops of Oil of Anise.
Twenty drops of Oil of Wintergreen.
Twenty drops of Oil of Sassafras.
Six ounces of Brown Sugar.

Stir in as much Sugar as will moisten the several oils, and add the whole to a simple syrup.

Pineapple Syrup

CUT up and pound the Pineapples in the chopping-tray. To one pound of Pulp add gradually one pint of Water. Strain and add one pound of Sugar to one pint of Juice. Boil twenty minutes, cool, and bottle.

Grape Juice

TWO cups of Grapes.
One cup of cold Water.
Two thirds of a cup of Sugar.

Wash and stem Grapes. Add Water and cook in double boiler slowly until tender. Strain through coarse cloth over night. Add Sugar to Juice, heat at low temperature until Sugar is dissolved. Do not boil. Cool, and bottle.

Jim-Jams

ONE quart of Currant Juice.
One quart of Raspberry Juice.
Juice of two Oranges.
One pound of Raisins.
Three quarters of a cup of Sugar to every quart of Juice.

Four boxes of fresh Fruit mashed and strained through cloth should make one quart of Juice. Heat all until Sugar is dissolved. Strain, cool, replace Raisins, and bottle.

Strawberry Syrup

MASH and strain fresh Strawberries. Make a thick syrup of four cups of Sugar and two cups of Water. Add five cups of Juice. Boil five minutes, skim, cool, and bottle.

Chocolate Syrup

SIX ounces of Chocolate, shaved.
Two quarts of boiling Water.
Seven and one half pounds of Loaf Sugar.
One ounce Extract of Vanilla.

Boil Chocolate and Water ten minutes. Add Sugar and stir until entirely dissolved. Cool and add Extract.

Vanilla Syrup

SIX drams of Vanilla.
Four and one half pints of Water.
Four pounds of Sugar.

Reduce Vanilla to a fine powder by rubbing down with a portion of the Sugar. Boil two hours in a covered vessel, cool, strain, and bottle.

Chop Souey

FOUR dozen of Dates, stoned.
Two dozen of Figs.
One ounce of Preserved Ginger.
Two ounces of Pecans.
One ounce of Walnuts.
Brandy to flavor.

Chop Fruit and Nuts, separately, very fine. Add Brandy and mix all well. Stir in one half pint of simple syrup. [*C. Rebboli and Son*]

SHRUBS & VINEGARS

White Currant Shrub

PREPARE Fruit as for Jelly. Strain the Juice, and add two quarts to one gallon of Rum, with two pounds of Lump Sugar. Dissolve on the fire, strain through a cloth, and bottle.

[*Miss Ward, General Artemus Ward Homestead*]

Red Currant Shrub

PREPARE the Currants as for Jelly, and to each pint of Juice add one pound of Sugar, one half pint of Brandy or Whiskey, and bottle.

Raspberry Vinegar

SIX quarts of Raspberries.
Two quarts of Cider Vinegar.
One pound of Sugar to each pint of liquid.

Cover two quarts of Berries with the Vinegar. Let it stand two days in a stone jar. Strain, and add two more quarts of Berries to the liquid. Repeat on the fifth day. On the seventh, strain, add Sugar, and boil until it is a rich syrup. Bottle, cork, and seal.

OLD NANTUCKET RECEIPT

Blackberry, *Currant*, and *Strawberry Vinegars*, are made precisely like *Raspberry Vinegar*.

Raspberry Shrub

ADD a pint of fine Brandy to every three quarts of Raspberry Vinegar just before it is bottled.

The Original Shrub

ONE *pint of Lemon Juice.*
Two pounds of White Sugar.
Three pints of Rum.
Four pints of Water.
Mix all well together, and let stand six weeks.

CORDIALS

Blackberry Cordial

ONE quart of Juice.
One pound of Sugar.
Several sticks of Cinnamon.
One teaspoonful of Cloves.
One teaspoonful of Allspice.
One quart of Whiskey.

Tie spices in muslin bag. Boil all but Whiskey. Skim, and when cool add one quart of Whiskey to every gallon of liquid.

Ginger Cordial

FOUR pounds of Currants.
Eight ounces of Ginger Root.
Two ounces of Bitter Almonds.
One half ounce of Sweet Almonds.
Three Lemons, sliced.
One gallon of Whiskey.
Four pounds of Loaf Sugar.

Mash the Currants, cut the Ginger in small pieces; crack and split the Nuts. Mix and add Whiskey and Lemons. Let it stand ten days. Pour liquor off carefully, add Sugar, and bottle.

Mint Cordial

PICK leaves from the tender sprigs of the Mint, and put into Brandy from four to eight hours. If it remains too long, it will be bitter. Strain, taking care not to bruise the leaves. If not strong enough, repeat next day with fresh Mint.

Make a rich, thick syrup by boiling Sugar and Water, removing scum and clarifying with beaten white of Egg. Add to liquor, and bottle.

Checkerberry Cordial

FOUR quarts of Checkerberries.
Four quarts of Jamaica Rum.
Six pounds of Sugar.
Two quarts of Water.

Put all together in demijohn, and let stand at least three months.

Home-Made
WINES & BEERS

Grape Wine

ONE gallon of Grape Juice.
Three gallons of Water.
Three pounds of Brown Sugar to each gallon of liquid.

Use wild Grapes. Extract the Juice. Add Water and Sugar, and let stand several days, stirring frequently. Strain through cloth into cask. Let it stand a year, and bottle.

[*Henry Gleason*]

Blackberry Wine

ONE gallon of Blackberry Juice.
One gallon of cold Water.
Three pounds of Brown Sugar to each gallon of liquid.

Make precisely like *Grape Wine*. Bottle in March.

Currant Wine

ONE gallon of Currant Juice.
Two gallons of Water.
Three pounds of Brown Sugar to each gallon of liquid.

Make precisely like *Grape Wine*.

Elderberry Wine

FIVE quarts of Elderberry Juice.
Three gallons of Water.
Twelve pounds of Brown Sugar.
One cake of Yeast.

Mix and boil until scum ceases to rise. Dissolve Yeast and add to liquid when lukewarm. Let it stand three days, and put into a cask. Bottle in March.

Elder Blossom Wine

THREE pints of Petals.
Sixteen quarts of Water.
Twelve pounds of Sugar.
Juice of two Lemons.
Whites of two Eggs.
One Yeast Cake.
Four pounds of Raisins.

Dry the blossoms on a sheet. Pack the pint measure with the Petals only. Dissolve Sugar in Water and boil five minutes. Skim and add Petals. Set aside. Dissolve Yeast in lukewarm Water and Lemon Juice. Add to liquor. Clarify by stirring in the beaten whites of the Eggs. Put in earthen jar and stir daily for nine days, stirring the Petals up from the bottom. Strain into keg, add the Raisins, place in a cool spot, and allow fermentation through the bung. After six months, draw off carefully, and bottle.

Ginger Beer

TWO gallons of boiling Water.
One quarter pound of Cream of Tartar.
One ounce of Green Ginger.
Juice of two Lemons.
Two pounds of Loaf Sugar.
Two tablespoonfuls of Yeast.

Pour the Water on other ingredients but Yeast, and let it stand six hours. Add Yeast and let it stand six hours more. Strain through a cloth, and bottle. (Stone bottles are preferable.) Tie down corks, and use after twenty-four hours.

Root Beer

THREE pounds of Burdock Root (or one ounce Essence of Sassafras).
One half pound of Hops.
One pint of Corn, roasted brown.

Boil in six gallons of Water until strength of materials is obtained. Strain while hot into a keg, adding enough cold Water to make ten gallons. When nearly cold add Molasses or Syrup to taste. Add also as much fresh Yeast as will raise a batch of eight loaves of bread. Place the keg in a cellar or other cool place and it will be ready for use in forty-eight hours.

SODAS
&
Iced Drinks

General Directions

ANY drink made at a soda fountain may be made with equal ease at home. It will lose none of its attractiveness in being accompanied by quiet, comfort and nicety of service. For effervescing drinks, Soda in syphons should be used. It is the same as that used in the fountains. It is distilled water, charged. Seltzer, Vichy and Apollinaris are mineral waters and combine well with certain acids and flavors. For sparkling drinks, bottled Soda should be used.

Flavoring may be made from mashed and sweetened fruit, in season, or the fruit juices and syrups, for which recipes are given. [See pages 8–10.] Some cordials [pages 13, 14] may also be used with success.

Quantities used will vary according to personal taste. In general, the following proportions may be followed. For *Plain Sodas*, one third glass of Fruit Juice or Syrup to two thirds glass of Soda. For *Cream* or *Ice Cream Sodas*, one quarter glass of Fruit Juice or Syrup and one quarter glass of Cream or Ice Cream to one half glass of Soda. For *Phosphates*, one third glass of Syrup and one half teaspoonful of Acid Phosphate to two thirds glass of Soda.

Grape Juice, *Raspberry* and other *Vinegars*, and *Jim-Jams* may be diluted with iced Water or bottled Soda to taste.

For iced drinks, a glass juice extractor, a wooden mash and an ice shaver will be found useful, but household substitutes may be employed. A metal shaker is, however, a necessity, as the same degree of cold can be obtained with no other utensil. A simple and inexpensive metal tumbler fitting over a tall glass may be used, or a shaker with a strainer in the top.

Soda Cocktail

ONE teaspoonful of Sugar.
One slice of Orange.
One half teaspoonful of Bitters.
One bottle of Lemon Soda.

Put several small lumps of Ice in the glass. Add Soda last, taking care that it does not effervesce over the glass.

Sauterne Cup

ONE quart bottle of Sauterne.
Two bottles of Soda Water.
One wineglass of Brandy.
One wineglass of Curaçoa.
Juice of one Lemon.
Slices of Cucumber Peel.

Mix well, ice, and serve.

Orange Egg Phosphate

JUICE of one Orange, sweetened.
One Egg broken into glass.
One half teaspoonful of Phosphate.

Fill glass nearly full with Soda. Shake all thoroughly together, sprinkle on Nutmeg, and serve with straws.

Walnut Chocolate

THREE tablespoonfuls of Chocolate Ice Cream.
Six English Walnuts.

Grate in the Walnuts and fill the glass with Soda. Chocolate Syrup and Ice Cream may be used instead of Chocolate Ice Cream.

Frosted Mint

TWO teaspoonfuls of Mint Cordial or Crême de Menthe. Fill with shaved Ice and syphon or bottled Soda.

Mint Sangaree

FOUR tablespoonfuls of Grape Juice.
A small bunch of fresh Mint.

Mash to a pulp two or three sprays of the Mint. Place in glass two thirds full of shaved Ice, and fill with Vichy or Seltzer. Shake well, and serve with bouquet of Mint at the top of the glass.

Dog-Day Drink

LEMON Ice or Lemon Sherbet.
One bottle of Soda Water.

Fill glass one third full of Sherbet, and add Soda Water.

Knickerbocker

HALF a Lemon or Lime, juice and rind.
Two teaspoonfuls of Raspberry Syrup.
One half teaspoonful of Curaçoa.

Shake well with shaved Ice, and serve.

A Simple Egg Nog

TWO teaspoonfuls of Sugar.
One Egg.
One half wineglass of Sherry or Whiskey.

Fill the glass with rich Milk, shake well, and serve with grated Nutmeg on top.

Claret Cup

TWO wineglasses of Claret.
One half wineglass of Water.
One teaspoonful of fine Sugar.
One quarter teaspoonful of Cinnamon, Cloves and Allspice.
One piece of Lemon Peel.

Stir thoroughly, and ice.

Cider Nog

FOUR Eggs.
Two tablespoonfuls of pulverized Sugar.
One quart of Cider.

Beat Eggs and Sugar to a foam. Add Cider slowly, and a little Ginger or Nutmeg.

Orangeade

EIGHT Oranges.
Several lumps of Sugar.
One half pint of Water.
One Lemon.

Extract juice from Oranges and Lemon. Rub off rind of four Oranges and Lemon on the lumps of Sugar. Throw skins into Water. Let stand. Press out the skins and add this water to other juice. Stir in Sugar.

Egg Lemonade

THREE cups of Water.
Two cups of Sugar.
Grated Rind of one and Juice of two Lemons.
Two Eggs.
One saltspoonful of Bicarbonate of Soda.

Make a thin syrup by boiling Sugar and Water. Add the Lemon. When it is cold whip in lightly the Eggs, beaten, separately, and Bicarbonate of Soda. [*Mrs. H. K. Merrifield*]

Ambrosia Lemonade

ONE gallon of strong Lemonade.
One bottle of "Ambrosia."

Mix, and ice. The Lemonade should not be too sweet.

Pineapple Lemonade

ONE cup of Sugar.
One cup of canned or fresh Pineapple.
One cup of Water.
Juice of two Lemons.

Boil the Sugar and Water until the syrup threads. Press out the juice of the Pineapple and add it and the Lemon Juice to the syrup. When ready to serve add Water and Sugar to taste, and serve ice-cold.

Milk Lemonade

ONE and one half pounds of Sugar.
One quart of boiling Water.
One quarter of a pint of Lemon Juice.
One quarter of a pint of Sherry.
Two thirds of a pint of Cream.

Dissolve Sugar in boiling Water, add Lemon Juice and Sherry, and lastly Cream. After stirring thoroughly, strain and serve with cracked Ice.

Lemonade

ONE quart of Water.
One pint of Sugar.
Juice of four large or six small Lemons.

Boil Water and Sugar together twenty minutes. Cool and add juice. Soda or Apollinaris may be used in place of the boiled Water.

[*Mrs. George R. Bliss*]

Ginger Ale and Grape Juice

THREE tablespoonfuls of Grape Juice.
Fill the glass with Ginger Ale.

Horse's Neck

ONE bottle of Ginger Ale.
Two teaspoonfuls of Sugar.
Juice of one Lemon.

Cut the Peel of the Lemon in one thin, long spiral, leaving on knob of stem. Catch this on rim of glass, wind remainder down the glass, and fill. Half Soda may be used if desired.

Queen Charlotte's Cocktail

TWO tablespoonfuls of Raspberry Syrup.
One bottle of Lemon Soda.
One cupful of cracked Ice.

Shake well, and serve in six glasses.

Grape-Fruit Cocktail

TWO thirds cup of Grape-Fruit Juice.
One third cup of Sherry.
One tablespoonful of Rum.

Shake with one cup of fine Ice and strain into six small glasses.

Cider Nectar

TWO wineglasses of Cider.
One wineglass of Mineral Water.
One quarter wineglass of Sherry.
One half teaspoonful of Lemon Juice.
One tablespoonful of Sugar.
Twist of Lemon Peel.

Stir well, trim with Fruits, and flavor with Nutmeg.

Ginger Ale Julep

ONE cup of Sugar.
Juice of six large Lemons.
One half dozen long stalks of Mint.
One cup of pounded Ice.
Two bottles of Ginger Ale.

Dissolve Sugar in Lemon Juice. Put in pitcher. Bruise lower leaves of Mint stalks. Add Mint and Ice. Shake well, and add Ginger Ale.

Old Louisville Egg Nog

SIX Eggs.
One and one half pounds of Sugar.
Two pints of Bourbon Whiskey.
Two gills of Jamaica Rum.
One quart of whipped Cream.
One pint of Cream.
One pint of Vanilla Ice Cream.
Grated Nutmeg.

Beat Eggs separately, leaving out the whites of three. Add Sugar and beat stiff with a silver spoon. Add Whiskey, Rum, whipped Cream and Nutmeg. Beat the remaining whites of the three Eggs and put on top of the mixture. Stand in a cool place over night, and add Cream next morning. The Ice Cream may be added just before serving. [*Mrs. George D. Moore*]

Mint Julep

COVER a bunch of fresh Mint with equal parts of Brandy and Whiskey. Let stand four hours. Fill a silver pitcher with cracked Ice. Pour on the Whiskey and Brandy with a little Water. When the frost gathers it is ready to use. Put several sprigs of Mint in a glass and pack with cracked Ice. A sprig should project. Sprinkle with powdered Sugar and fill from pitcher.

Glasgow Flip

ONE Egg, well beaten.
Juice of one Lemon.
Two tablespoonfuls of Sugar.
Fill the glass with Ginger Ale, and mix.

El Dorado

TWELVE Lemons.
Eighteen Oranges.
Three bottles of Ginger Ale.
Three bottles of Apollinaris Water.
Sugar to taste.
Serve over large block of Ice, adding Water if desired. [*Adella Prentiss Hughes*]

Sherry Cobbler

THIRTY pieces of Loaf Sugar.
Five Lemons.
Four Oranges.
Sherry.
Squeeze four Lemons and two Oranges with pulp into separate glasses. Dissolve Sugar in Water and put in bowl. Add Lemon with a little of the rind. Stir and add Orange. Trickle the Sherry in, stirring constantly. Fill with shaved Ice, and one Lemon and two Oranges cut in slices.

Fruit Punch

ONE half dozen juicy Oranges.
One can of sliced Pineapple.
One quart bottle of Maraschino Cherries.
Four dozen Lemons.
Sugar to taste.

This may be made up to five gallons with Water, or one half Water and one half Apollinaris. One third Rhine Wine for a light color, or one third Claret for a dark color, may also be used.

[*Cornelia Cole Fairbanks, President General of the Daughters of the American Revolution*]

Roman Punch

ONE gallon of Water.
Three pounds of Loaf Sugar.
One pint of Jamaica Rum.
One pint of Brandy.
Juice of Six Lemons.

Milk Punch

ONE glass of half Milk and half Cream.
One tablespoonful of Rum or Brandy.
Sweeten to taste.

Shake well, and serve with grated Nutmeg on top.

Apple Punch

LAY in a china bowl alternate layers of sliced Apples and Lemons, each layer being thickly strewn with powdered Sugar. When the bowl is half full pour over a bottle of Claret. Cover and let stand six hours. Strain through cloth, ice, dilute with Water or Apollinaris, and serve.

Claret Tea Punch

JUICE of four Lemons.
Two cups of strong English Breakfast Tea.
Half a cup of Sugar.
Four tablespoonfuls of Curaçoa or Maraschino.
Three quarts of Claret.

For twenty-five persons.

Canton Punch

FOUR cups of Water.
One and one half cups of Sugar.
One half cup of Crystallized Ginger.
Three quarters cup of Lemon Juice.
Three quarters cup of Orange Juice.
One quart of Apollinaris.

Boil Water, Sugar, and Ginger twenty minutes. Strain and add Juices, and when ready to serve, the Apollinaris.

[*Mrs. William Trowbridge Forbes*]

Currant Punch

TWO cups of Currant Jelly.
One cup of Sugar.
Three quarts of Water.
Three Lemons, sliced.
Three Oranges, sliced.

Boil Jelly, Sugar and Water for five minutes. Strain, and when cool add Fruit and Ice. For twenty persons.

Grape Punch

SIX Lemons.
Two quarts of Water
One pint of Grape Juice.
One wineglass of Sherry.
Sweeten to taste.

Apollinaris may be used instead of Water, in which case omit the Sherry.

Veranda Tea

TWO quarts of fresh weak Tea.
One pound of Loaf Sugar.
Juice of eight Lemons.
Three Oranges, peeled and cut in slices.
One small Pineapple, shredded.
Three Bananas, sliced thin.
Berries or Malaga Grapes, in season.

Let stand till blended. Ice, and serve.

Old Colonial

NINE Lemons.
Twelve Limes.
Three Oranges.
One Pineapple.
Eighteen teaspoonfuls of Sugar.

Grate peel of Lemons, Limes and Oranges. Remove the white and slice the fruit. Pour on one quart of boiling Water. Stand in ice-chest twenty-four hours. Strain, and when ready to serve add one quart of shaved Ice, one quart of Apollinaris or Claret, one quart of Maraschino and Mint Cherries, and half the Pineapple in cubes. Berries may be used instead of the Cherries, in season.

Champagne Fruit Punch

TWO quarts of Champagne.
One pint of Soda or Apollinaris.
One half cup of yellow Chartreuse.
One half cup of Brandy.

Mix Champagne and Apollinaris two or three hours before serving, adding a large piece of Ice. When about to serve, add Chartreuse and Brandy, and sliced Fruits and Berries, or brandied and Mint Cherries. For twenty persons.

Planter's Punch

ONE of Sour — Lime Juice.
Two of Sweet — Guava Jelly.
Three of Strong — Jamaica Rum.
Four of Weak — Water.

Dissolve Jelly in boiling Water. Use dessert spoon in measuring. Ice, and serve with straw.

General Israel Putnam Punch

THREE dozen Lemons.
Eighteen Oranges.
Three pounds of Sugar.

Add Water to Sugar, and bring to boiling point. Add the juice of the Lemons and Oranges, and the grated rinds of six of each. Boil down to a thick syrup, strain, and bottle hot. In serving use one third Syrup to two thirds Water.

[*Mrs. Charles H. Masury*]

Maraschino Punch

Add to the above:

TWO sliced Tangerine Oranges.
One Banana, sliced.
One quarter Pineapple, sliced.
Thirty Malaga Grapes, halved.
Two pint bottles of Maraschino Cherries, fruit and liquor.

Boston Punch

HALF a cup of freshly made Tea.
Juice of three Lemons.
Juice of three Oranges.
One cup of Grape Juice.
One cup of grated Pineapple.
Syrup made with two cups of Sugar.

Cook Pineapple in one pint of Water fifteen minutes. Strain through cloth, and add the remaining ingredients with two and one half quarts of Water. Ice, and serve. This has an attractive violet color. It may be served with a mound of whipped Cream on a large block of Ice in the punch bowl, in which violets have been inserted. A single violet may be added to each cup.



L. of C.

Mulled Claret and Egg

ONE tablespoonful of Powdered Sugar.
One half teaspoonful of Lemon Juice.
One half teaspoonful of fine Allspice.
One teaspoonful of Cinnamon.
One half teaspoonful of Cloves.
One and three quarters glass of Claret.

Boil, and pour slowly over yolks of two Eggs beaten up with a little white Sugar, mixing all the time. Serve with Nutmeg on top.

Mulled Sherry

ONE cup of boiling Water.
One tablespoonful of broken stick Cinnamon.
One dozen Cloves.
One half dozen Cassia Buds.

Boil these one minute. Beat four Eggs and one half cup of Sugar until light and add gradually, stirring constantly. Add one cup of hot Sherry, and serve.

Virginia Nightcap

BOIL one quart of Cider, one teaspoonful of whole Allspice, one half teaspoonful of Cassia Buds for three minutes, and add three Eggs thoroughly beaten. Serve hot.

Apple Jack

PUT a teaspoonful of the pulp of a hot roasted Apple in the glass. Partially fill with freshly boiling Water. Flavor with Apple Jack to taste and grate Nutmeg on top. Sweeten to taste.

Tom and Jerry

TWELVE fresh Eggs.
One wineglass of Jamaica Rum.
One teaspoonful of ground Cinnamon.
One half teaspoonful of ground Cloves.
One half teaspoonful of ground Allspice.

Beat the whites of the Eggs to a stiff froth, and the yolks until they are as thin as water. Mix together and add Spice and Rum. Stir thoroughly and thicken with fine Sugar until the mixture is like a light batter.

To serve.

One tablespoonful of Mixture.
One wineglass of Brandy.

Fill up the glass with boiling Milk or Water. Pour from one glass to another. Grate Nutmeg on top.

Cuban Coffee

THREE pints of Milk.
One cupful of ground Coffee.

Put the Milk into coffee-pot and let it boil. When boiling add the Coffee and boil five minutes. Strain, and serve.

Turkish Coffee

EIGHT coffee-cups of cold Water.
Eight teaspoonfuls of Sugar.
Twelve teaspoonfuls of ground Mocha.

Boil the Water, add the Sugar and Mocha, stir it, and when it bubbles take it off. Do this three times. Then let it settle, and serve.

Chocolat-Café

TO one quart of Chocolate add one cup of strong Coffee.

For the
INDISPOSED

Wine Whey

ONE cup of fresh Milk.
One wineglass of Sherry.

Bring Milk to boil. Add Sherry and boil up once. Strain off the whey. Sweeten if desired.

Apple Water

ONE large sour Apple.
One half cup of boiling Water.
Lemon Juice and Sugar to taste.

Core and bake Apple with Sugar. Mash, add Water and let stand twenty minutes. Strain through cheesecloth, and add Lemon Juice and Sugar.

Barley Water

ONE tablespoonful of Pearl Barley.
Two or three lumps of Sugar.
Juice of one half of a Lemon.
One pint of boiling Water.

Wash the Barley, add Sugar, Lemon and Water, and let it stand on the back of the stove three hours. Strain, and cool.

Currant Water

ADD Currant Jelly to boiling Water to taste. Chill, and serve with cross slice of Orange cut in quarters.

Lime Water and Milk

EQUAL parts of Lime Water and Milk. May be served iced if desired.

Ginger Tea

ONE *half cup of Milk.*
One half cup of boiling Water.
One half teaspoonful of Ginger.
One tablespoonful of Molasses.

Mix Molasses and Ginger, add the Water gradually, and boil one minute. Add Milk, and serve very hot, or iced.

Iced Cocoa

TWO *thirds glass of Cocoa.*
One third glass of rich Milk.

Ice, and serve.

THE END

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